

RECIPES COCKTAILS



MACKINTOSH ROSE

A very fruity cocktail, with the addition of fresh lemon to give it good balance

35ml Caorunn gin
15ml Chambord
75ml cranberry/raspberry juice
75ml tonic
5 drops Fee lemon bitters
Fresh lemon wedge to garnish

Glass: 12oz highball glass

- Shake all ingredients together except tonic and strain over cubed ice in a chilled glass. Top with tonic, and squeeze in a fresh lemon wedge.



THE BLUSH APPLE MARTINI

A sweet, fruity, light Martini. The pressed apple juice and shaken raspberries produce a 'blush' colour and appealing fruity fragrance

50ml Caorunn gin
50ml pressed apple juice (cloudy)
5ml gomme
3 raspberries, plus more for garnish

Glass: 6oz Martini/cocktail glass

- Shake all ingredients with ice and fine strain into chilled glass. Garnish with a raspberry.

GIN REBORN



A new gin like gins used to be.

Caorunn is a handcrafted Scottish Gin infused with 5 Celtic botanicals.



ROWAN BERRY

From the old Gaelic word Caorunn or Rhuda-an. This piquant red berry has inspired Celtic medicines and recipes for generations. It forms the very soul of our gin.



HEATHER

Heather is an integral part of the Highland landscape. And an integral part of Caorunn. It allows subtle perfumed undertones, with a nuance of honey.



DANDELION

From ancient Celtic history, the Dandelion has been used as a herb. It lends our gin just a hint of sharpness.



BOG MYRTLE

This fragrant plant conjures images of Scottish Lowland walks. It infuses a soft, sweet resinous aroma to our gin.



COUL BLUSH APPLE

First fruited in Coull, Ross-shire in 1827 this is a Celtic creation. Its clean, sweet aromatic taste forms a perfectly balanced complement to our other ingredients.



CAORUNN.
A RENAISSANCE IN TASTE.

www.caorunningin.com

for the facts drinkaware.co.uk